

## IN AFTER YEARS.

Joy entered the chamber of my heart,  
And led me from the grieving world apart.  
Through days and years I followed where  
she led,  
Nor thought that Sorrow hovered o'er my  
head.

Lo! ere the flight of many joyful years,  
Grief came and gave to me her gift of  
tears.

And as she stood my youthful eyes be-  
fore,  
I said: "Behold this ghost here at my  
door!"

"Oh, Sorrow, go! and vanish from mine  
eyes!"

She spoke: "I am an angel in disguise!  
I come to bless, like softly falling rain;  
I am God-sent—accept thy meed of pain."

Then Joy departed; Grief came in my door,  
And gave to me her wounds and burdens  
sore.

My heart rebelled this guest to so receive—  
Methought I was too young to learn to  
grieve.

But now, grown old, I see that Grief was  
best,  
And thank God for His sad-faced angel  
guest.

—Charles Hanson Towne, in Ladies' World.

The True Story of  
Many a Housewife.

BY FLORA NEALE.

"WEARY! Pshaw! a woman to  
talk of being weary. If I  
had nothing more to do than to take  
my ease all day in a rocking chair, I  
would forget how to spell the word.  
Weary! Indeed!"

Having delivered himself of this  
startling announcement with a con-  
temptuous gesture, Dinwiddie Noodle,  
Esq., left his wife's presence and saun-  
tered leisurely toward the club room, in-  
haling the aroma of a genuine Ha-  
vana.

"Sigh away, little wife, perchance it  
will ease thy heart; but the promised  
share of thy cares is too much en-  
grossed by his own pursuits to heed  
such trifles now."

Mrs. Noodle committed matrimony  
12 long years ago. During that pe-  
riod she had received the congratulations  
of her friends, and listened to the  
respective wailings of five little Noodles.  
Well for them that her patience was as  
unexhaustible as her mother love.

Her deeds have not been chronicled  
by fame; her every day acts of kindness,  
her constant sacrifice of self are not  
even shrouded within her husband's  
heart, and scarcely visible to his self-  
loving optics.

Patience, bear on, thou shalt yet  
reap, in joy, the fruits of seed sown in  
this dark time.

On five young heart pages are daily  
written lessons of truth and purity that  
no after teaching will have power to  
blot out. Daily little feet are guided  
step by step in the path which leads to  
the glorious land where they say no  
longer: "I am weary."

A mother's influence is telling even  
now upon the miniature world of which  
she is the center and the circumfer-  
ence.

"It strikes me that Mary is getting  
unreasonable," Mr. Noodles continued to  
soliloquize—"if I happen to say at  
breakfast that the tea is cold, or the  
toast too brown, she looks as dismal  
as though she had just returned from  
the funeral of her last friend; I think  
there are few men so much opposed to  
fault-finding as I am, but even I must  
express an opinion sometimes."

"The tea cold and the toast too  
brown." Oh, inconsistent Noodle. Just  
try to remember how long you kept  
your wife waiting with that cup of  
tea, for you were too much absorbed in  
the newspaper just then, and when she  
offered so cheerfully to make a fresh  
cup, did you kindly reply:

"Thank you, my dear, I'll not put  
you to the trouble," or did you growl  
out: "And keep me waiting an hour, I  
suppose!"

Did it bring tears to her eyes? Never  
mind, you promised once, a long time  
ago, "to weep with her tear for tear."

You forgot it when you gave her that  
scornful look and muttered:

"I wouldn't make a fool of myself."

Between you and me, friend Noodle,  
there is little necessity for you to make  
such an effort.

"Take her ease all day in a rocking  
chair."

How I should like to see her. But, it  
would afford me greater pleasure to wit-  
ness the attempts of you, her liege-lord,  
of one day, to fulfill her varied duties.  
I think it would require rather more  
than a rocking chair to rest you at  
nightfall.

Make a desperate effort to-morrow  
and rise with the first sunbeam that  
glances in at your window. She does.  
She would like sometimes to indulge  
just a few moments longer, but does not  
yield to the temptation.

She makes a quick but careful toilet,  
for you would be sure to remark upon  
one stray hair, or one wrinkle too many  
in the tasteful morning dress.

There are five little clamoring  
Noodles to be attired for breakfast, all  
in a hurry, falling over each other and  
hindering greatly in their precocious at-  
tempts to help mamma.

It would not be quite so troublesome  
if there was some assistance from abler  
hands; but you think one servant  
enough for any family.

An hour speeds on, in the combined  
efforts to dress, amuse and quiet the  
young ones, so that they shall not dis-  
turb poor papa, who was awake so late  
last night.

"What made him awake, mamma?"  
Mamma wisely refrains from gratify-  
ing the juvenile questioner, and from  
reasons best known to himself, "poor  
papa" will think it unnecessary to enter  
into particulars, not being a temperance  
lecturer.

Breakfast, under your wife's supervi-  
sion, is at last announced.  
Don't find fault; she prepared that

favorite dish herself, and much thanks  
she receives from you.

"Keep those children quiet, can't you,  
Mary?"

Five of them are preparing for school.  
Books are missing, lessons to be repeat-  
ed just once more, to be sure of win-  
ning a good mark.

They are gone at last, and as the tu-  
mult subsides you become a little more  
amiable, and in token thereof take your  
youngest hope upon your knee. He is  
the only one of the tribe who resembles  
you, and as "Papa's own boy," is in a  
fair way of being a trouble to his  
mother.

He has been making acquaintance  
with the contents of the molasses jug,  
and proceeds to bestow artistic touches  
upon your immaculate shirt bosom.

Goodness of patience! Where is thy  
dwelling place?

"Papa's own boy" is speedily impelled  
from his position of honor, and papa's  
own hand inflicts summary punish-  
ment, which sends the delinquent sob-  
bing to his mother, who has the double  
task of drying the little one's tears and  
assisting its irritated paternal in the  
search for a garment which, according  
to him, "should have at least one but-  
ton on it."

Mr. Noodle is very hard on buttons,  
and strings, but it is impossible to con-  
vince him of the fact.

The morning wears away. The school-  
boys have returned mischievous and  
hungry. You told her not to expect  
you until tea time. So she has had a  
simple meal prepared, and seats herself  
to share it with the children, joining in  
their merry prattle, encouraging the  
expression of joyous thoughts and feel-  
ings, making home the haven of rest  
and peace, which it always should be  
for the young.

Hark! There is a quick ring; it is  
yours. She has learned to know it as  
well as your step. But you are not alone.  
"My friend, Mr. Tompkins, Mary,  
whom I met unexpectedly, and per-  
suaded to come and dine with me."

You do not heed her despairing  
glance at the remnants of a meal, which  
the little ones have left. You do not un-  
derstand the bewildered—"What shall  
I do? The fire has gone out and so has  
Biddy."

You leave her to her cogitations, only  
suggesting that she had better hurry,  
as Mr. Tompkins has an engagement  
to meet a friend in an hour.

Willing little messengers are dis-  
patched in various directions. Biddy  
is recalled, not very amiable, to be sure,  
but still her presence is something.

The table is reset, and in a brief space  
of time you are summoned to another  
meal, which if not a regular dinner, has  
an aspect sufficiently tempting to hun-  
gry men.

You are somewhat surprised yourself  
and wonder how Mary managed, think-  
ing she is very clever after all.

If you would only tell her so when  
you are alone again, in a kindly tone,  
how it would cheer her.

But you go out after a time and meet  
other pleasant acquaintances, and for-  
get all about that "impromptu" dinner.  
Nightfall brings you home once more.  
The little ones are sleeping, the elder  
children are preparing for to-morrow's  
recitations with mamma as presiding  
genius, her fingers the while are busily  
plying the needle.

Your dressing gown and slippers are  
in readiness upon that cushioned chair.  
That's right, don't them in silence, open  
the newspaper, sink back upon the



"PAPA'S OWN BOY."

cushions and become oblivious to every-  
thing around you.

The last lingerer says "good-night,"  
closing the door softly. The busy  
hands have paused—the work is laid  
aside. Your wife is weary.

Nat of struggles in the great world  
where every day is strife and warfare—  
not of arduous manual labor, but of  
the thousand little duties, tasks and  
trials which go to make up the daily  
round of woman's life, of a wife and  
mother, such as Mrs. Noodle.

Woman's proper sphere is home, but  
because of this, should her intellectual  
powers be neglected? She yearns for  
sympathy, for companionship—she has  
sometimes a craving for a higher grade  
of literature than "The Nursery Com-  
panion," "The Cook's Guide" or "The  
Seamstress' Encyclopedia."

Add a few instructive and entertain-  
ing volumes to her library—read occa-  
sionally in the evening, and chat with  
her upon subjects which interest you,  
and it will not in the least interfere with  
her proper duties.

Let her not be weighed down by con-  
tinual demands upon her time and  
thoughts by harassing cares, that weary  
body and mind, prostrating men-  
tal energy, and making her not a  
meet companion for an intellectual man  
but a mere household drudge. Mrs.  
Noodle is not a fancy fair. She has  
many sisters yet alive. Mr. Noodle  
also has his brethren.—N. Y. Ledger.

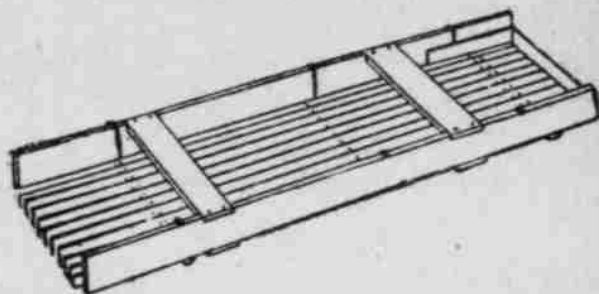
—Kenesaw mountain, Georgia,  
around which there were weeks of fu-  
rious fighting in 1864, is terraced now  
and is covered with peach orchards in  
full bearing.

## THE FARMING WORLD.

## FOR SORTING POTATOES.

An Easily Constructed Device That Is  
Sure to Give Satisfaction.

I made and used last season a potato  
sorter, Fig. 1, which gave first-class  
satisfaction. It is cheap and service-  
able and is used when hauling potatoes  
from the field to the cellar or bins in  
barns and sheds. One end must rest  
upon something solid, like the side of  
a bin, while the other may be suspended  
by a rope, so the whole will be on an in-  
cline. My method of operation was to  
have two bins, one for the sorted stock  
and one for the small potatoes. The

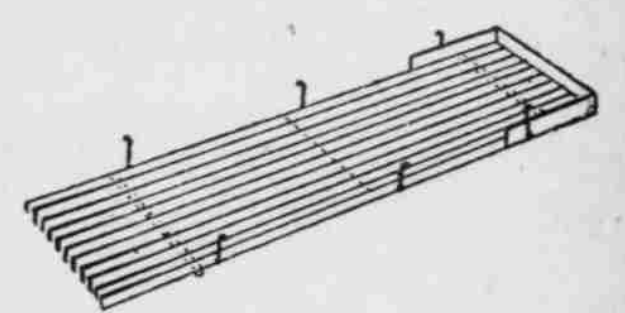


COMPLETE POTATO SORTER.

lower end of the sorter is suspended  
over the bin for large potatoes. The  
other end extends two or three feet out-  
side the small potato bin. This gives  
the dirt a chance to settle through be-  
fore reaching either bin.

Fig. 2 shows the inside slat frame  
which is made of hard pine slats 10½  
feet long, two inches wide and three-  
fourths of an inch thick. They are set  
on edge and bolted with quarter-inch  
bolts to slotted sticks near each end.  
This arrangement admits of adjust-  
ment. I have the upper end of the slats  
three-fourths of an inch apart and the  
lower end 1½ inches. This prevents  
wedging of potatoes between the slats.  
The upper ends being close together  
allow the dirt to drop through in ad-  
vance of the small potatoes. This end  
also has a hopper four inches high and  
reaching 2½ feet from the end. This  
whole frame is suspended to the outside  
frame by iron hangers. These are made  
of three-eighths-inch rod iron and are  
six inches long. Notches are cut to re-  
ceive these on the upper edge of the out-  
side frame and the lower edge of the  
inside slat of the inner frame. A piece  
of tin may be tacked over to prevent  
their getting out.

To operate, pour into the hopper a



INSIDE SLAT FRAME FOR SORTER.

box or basketful of potatoes, then give  
a vigorous shake or two by taking hold  
of the upper end of the hopper. This  
will send the potatoes rolling down the  
incline, where they will be separated.  
Two men can unload and sort 1,000  
bushels a day as they come from the  
field. The material for making the  
sorter will not cost over \$1.50 at the out-  
side. If it is desirable to sort the seed  
from among the small potatoes, the  
slats may be set closer, and a cloth may  
be tacked around the side to prevent  
their dropping through the larger  
spaces at the sides thus made, or addi-  
tional slats may be used.—American  
Agriculturist.

## MAKING FAMILY CHEESE.

Hints Furnished by a Well-Known  
New York Instructor.

In making cheese by the dairyman at  
home, where they do not have a vat  
with a heating arrangement under-  
neath, the milk can be heated in a tin  
heater set in a kettle, in which there is  
a quantity of water. A dairy kettle is  
the best, that is, a kettle and stove com-  
bined. If you do not have this, you can  
use a caldron kettle, set in an arch, if  
there is draft enough so that it will not  
smoke, as the smoke would taint the  
milk; then by filling the tin heater  
with milk, and warming it up to about  
100 degrees Fahr., and turning it in the  
vat and filling it up again and heating it,  
and continuing to do so until the  
temperature of the milk in the vat is 86  
degrees Fahr., it could all be warmed.  
Then add rennet extract, reduced with  
one quart of cold water, at the rate of  
three ounces to 1,000 pounds of milk,  
thoroughly stirred, so that it will be  
evenly distributed through the whole  
mass of milk, says George A. Smith,  
former cheese instructor of New York,  
in the Farm Journal.

When the curd is hard enough so  
that it will cleave from the side of the  
vat when pressed away by laying the  
back of the hand upon it, cut it, using  
the perpendicular knife, and cut as even  
as possible. Then stir it until the whey  
begins to separate quite freely. Then  
dip off whey, and fill the tin heater, and  
warm up to about 100 degrees Fahr.,  
and turn in the vat, and continue to do  
so, until the temperature is brought  
to 98 degrees Fahr., at which  
point it should be kept until the curd  
becomes firm, and when squeezed up  
in the hand it will apart readily,  
and by taking and squeezing the mois-  
ture out of it, and touching it to a hot  
iron it will draw out fine threads about  
one-half inch in length. Then draw off  
all the whey, and stir the curd until the  
whey is thoroughly drained out of it,  
and then stir in salt at the rate of two  
pounds of salt to 1,000 pounds of milk.  
Pile up the curd on the side of the vat,  
and cover up with a cloth, and let it  
remain about one hour, stirring it up oc-  
casionaly, then put to press, and press  
lightly at first. In 24 hours the cheese  
may be taken out and a muslin bandage  
put about it. The cheese should be kept  
in a cool room, and be turned and  
greased and rubbed every day.

## Invented by a Woman.

A California woman has patented a  
cover for milk cans which is perforated  
around its sides near the bottom, so it  
can be closed tight to prevent spilling  
of the milk and can be pulled up a short  
distance in the can to allow ventilation  
without insects getting inside.

## MINNESOTA BUTTER.

A Recent Export Shipment Sold Well  
in England.

The secretary of agriculture has re-  
ceived complete reports from the third  
experimental shipment of butter to  
London by his department. The ship-  
ment consisted of a lot of Minnesota  
creamy butter in 56-pound boxes and  
tubs, and a lot of Massachusetts cream-  
ery butter in small tubs, family pack-  
ages, and fancy prints. The export was  
made in June. It cost 2½ cents a pound  
to carry the butter from central Min-  
nesota to London, by the single ton,  
with the best refrigerator accommoda-  
tions all the way, excepting short trans-  
fers. The transportation from western  
Massachusetts cost rather more, be-  
cause of the absence of a refrigerator  
car line to New York and the necessity  
of paying expressage. This butter was  
all placed by the department's agent in  
London in the hands of retail dealers.

They paid from 15 to 19½ cents per  
pound for it, the same butter being then  
worth 15 cents in New York. The

wholesale price of Danish butter was  
about 20 cents in London at that time.  
It was retailed to consumers at 24, 25  
and 26 cents per pound—most of it at  
26 cents. This was the same as the re-  
tail price of the best Danish, which  
leads the London market for salted but-  
ter. The retailers, upon being con-  
vinced of the high quality of the Ameri-  
can butter, paid the same price for it  
in tubs as in the favorite "Australian,"  
or cubical box. Six different dealers  
took the Minnesota butter, at a uniform  
price of 18-15 cents per pound. It cost  
about 16 cents, delivered to those Lon-  
don dealers. The Massachusetts but-  
ter was of equal quality, and, although  
some of it sold to dealers at 19½ cents,  
the small packages were not liked by  
the trade. This butter was worth 20  
cents for local sale in the neighbor-  
hood where made. Thus, as in other  
cases, the western creamy butter was  
sold at a fair profit, over two cents per  
pound, while the New England cream-  
ery butter was sold in London at less  
than it would have brought at home.

The London retailer's margin for profit  
—6½ cents, and about seven cents on an  
average—was too great. The consumer  
paid twice as much for the Minnesota  
butter as the creamery in that state  
received for it, and of what the butter  
cost the consumer, the farmer who sup-  
plied the cream got less than two-fifths.

## MANAGING MILK COWS.

Treatment That Assures a Steady  
Flow of Good Milk.

I wish to give you a few hints on  
milking cows. The farm hand who  
knows how to milk properly is more  
valuable to the careful dairyman than  
any other help. To milk a cow requires  
time and patience. The milk should  
be drawn slowly and steadily. Some  
cows have very tender teats, and if  
you want a good-disposed cow, be gen-  
tle in your treatment toward her, as  
she is naturally impatient and does not  
like rough handling. With constant  
irritation she will fail in quantity of  
milk. As the udder becomes filled  
with milk she is anxious to be relieved  
of its contents, and will seldom offer  
resistance without a cause. When a  
patient cow becomes fractious we can  
always trace it to the milkmaid. Note  
this: We should not allow them to  
stand a long time waiting to be milked.  
When cows give a large quantity of  
milk it is very painful when the udders  
have filled to the utmost, therefore  
causing them to become very nervous  
and restless. To delay milking at the  
proper time will do more to cause a  
cow to go dry before her period than  
anything else. She should also be  
milked to the last drop, if possible, for  
the last portion of milk is said to be  
the richest. Still another point: There  
are many ways of conducting a dairy.  
Among them are: Wholesome food,  
such as wheat bran, cottonseed meal,  
Always be careful to keep the cows well  
salted, protected from bad  
weather, kind handling, careful milking,  
regular feeding, clean stabling,  
good ventilation and plenty of pure  
water. In some sections we have what  
is called the bitter weed, which cows  
are fond of, causing the milk to be-  
come so much affected that it is hard-  
ly fit for use. I find that by giving the  
cow about two tablespoonfuls of sugar  
at each meal for two or three days en-  
tirely relieves the milk of the bitter  
taste.—G. B. Dillon, in Agricultural  
Epitomist.

## BUTTER FOR WINTER.

How to Keep It Where Cold Storage  
Cannot Be Had.

For keeping butter for winter use,  
where cold storage cannot be had, no  
plan is as sure to result favorably as  
immersing the pound prints in strong  
brine, and if a trifle of saltpetre is  
added to the brine the plan will appear  
to be safer. Butter will not absorb salt  
from the brine; hence the plan of the  
little muslin wrappers, or (better yet)  
the pat of butter like a close-fitting en-  
velope and prevents the butter from get-  
ting bruised in the bath. We think we  
have before recommended the sterilized  
brine, simply strong brine boiled; and  
after cooling, placing these pats of but-  
ter in it and keeping in a cool place,  
and taking up the butter only as wanted.

Where one has a very cold room of  
uniform temperature butter can be  
packed in close-fitting, small packages,  
and closely covered after placing on the  
top of the butter either closely-fitting  
layers of butter paper or a paste made  
of very wet salt spread evenly over the  
surface before putting on the cover  
closely. The facts are that nothing  
very new has been discovered about the  
keeping of butter not known to our  
mothers, and, while cold storage is the  
best, it is only at the command of com-  
paratively few; so the old stand-by re-  
ceipts have to be brought out and again  
presented to public view.—Country  
Gentleman.

When the raspberry falls you might  
as well set out new plants.

## Shake Into Your Shoes.

Allen's Foot-Ease, a powder for the feet.  
It cures painful, swollen, smarting feet and  
instantly takes the sting out of corns and  
blisters. It's the greatest comfort discovery  
of the age. Allen's Foot-Ease makes tight  
or new shoes feel easy. It is a certain cure  
for sweating, callous, hot, tired, aching feet.  
Try it to-day. Sold by all druggists and shoe  
stores, 25c. Trial package, FREE. Write to  
Allen S. Olmsted, LeRoy, N. Y.

One bad thing about the Klondike gold  
country is that it affords an excuse for so  
many crank inventors to annoy people by  
telling of the fool machines they are going  
to build to get them there.—Chicago Record.

Fits stopped free and permanently cured.  
No fits after first day's use of Dr. Kline's  
Great Nerve Restorer. Free \$2 trial bottle &  
treatise. Dr. Kline, 933 Arch st., Phila., Pa.

There is probably nothing in this world  
as variable as the stories of a quarrel told  
by each side.—Washington Democrat.

B.H. Ocker, Chambersburg, Pa., mails School  
Report Card samples free to teachers. Write.

## THE MARKETS.

CINCINNATI, Sept. 30.	
LIVE STOCK—Cattle, common	2 25 @ 2 75
Select butchers	3 85 @ 4 25
CALVES—Fair to good light	5 50 @ 6 50
HOGS—Common	3 25 @ 4 00
Mixed packers	4 10 @ 4 25
Light shippers	4 15 @ 4 25
SHEEP—Choice	3 15 @ 3 45
LAMBS—Good to choice	4 85 @ 4 95
FLOUR—Winter family	3 60 @ 3 90
GRAIN—Wheat—No. 2 red	66 @ 91
No. 3 red	66 @ 91
No. 2 mixed	66 @ 91
Oats—No. 2	46 @ 46
Rye—No. 2	46 @ 46
HAY—Prime to choice	9 @ 12 1/2
PROVISIONS—Mess pork	9 @ 12 1/2
Lard—Prime steam	4 @ 4 1/2
BUTTER—Choice dairy	11 @ 12
Prime to choice creamery	2 50 @ 2 75
APPLES—Per bbl.	2 25 @ 2 25
POTATOES—Per bbl.	2 25 @ 2 25

NEW YORK.	
FLOUR—Winter patent	5 10 @ 5 25
No. 2 red	96 @ 94 1/2
CORN—No. 2 mixed	33 1/2 @ 33 1/2
RYE	41 1/2 @ 41 1/2
OATS—Mixed	23 1/2 @ 23 1/2
APPLES—Per bbl.	11 50 @ 13 00
LARD—Western	4 @ 4 50

CHICAGO.	
FLOUR—Winter patents	5 00 @ 5 10
GRAIN—Wheat—No. 2 red	92 @ 93
No. 2 Chicago spring	87 1/2 @ 90
CORN—No. 2 mixed	27 @ 27 1/2
OATS—No. 2	19 @ 19
PORK—Mess	8 05 @ 8 10
LARD—Steam	4 @ 4 1/2

BALTIMORE.	
FLOUR—Family	4 75 @ 5 10
GRAIN—Wheat—No. 2	93 1/2 @ 93 1/2
Southern—Wheat	90 @ 96
Corn—Mixed	32 1/2 @ 32 1/2
Oats—No. 2 white	26 @ 26
Rye—No. 2 western	82 1/2 @ 82 1/2
APPLES—First quality	4 10 @ 4 35
HOGS—Western	4 90 @ 5 00

INDIANAPOLIS.	
GRAIN—Wheat—No. 2	95 @ 95
Corn—No. 2 mixed	26 1/2 @ 26 1/2
Oats—No. 2	30 @ 30

LOUISVILLE.	
FLOUR—Winter patent	3 75 @ 4 00
GRAIN—Wheat—No. 2 red	93 @ 93
Corn—Mixed	31 1/2 @ 31 1/2
Oats—Mixed	21 1/2 @ 21 1/2
PORK—Mess	9 @ 9 50
LARD—Steam	4 @ 4 75

The woman pinned down  
to one or two uses of Pearlina (we with) will have to be  
talked to. Why is she throwing away all the gain  
and help that she can get from it in other ways? If  
you have proved to yourself that Pearlina washes  
clothes, for instance, in the easiest, quickest,  
safest way, you ought to be ready to believe  
that Pearlina (no soap) is the best for washing and  
cleaning everything. That's the truth, anyway. Try it  
and see. Into every drop of water that's to be used for cleaning  
anything, put some Pearlina.

GET THE GENUINE ARTICLE!  
**Walter Baker & Co.'s**  
**Breakfast COCOA**  
Pure, Delicious, Nutritious.  
Costs Less than ONE CENT a cup.  
Be sure that the package bears our Trade-Mark.  
**Walter Baker & Co. Limited,**  
Dorchester, Mass.  
(Established 1780.)

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CURE CONSTIPATION  
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